

Avalon Manor Banquet Center

Holiday Menus



10% discount on package pricing Sundays through Fridays!

Three-Course Menu

Mixed Green Salad with Apples, Candied Walnuts and Shallot Vinaigrette
French-Cut Chicken Breast with Roasted garlic-sage Cream
With French Green Bean Medley and Roasted Heirloom Potatoes
Mint and Chocolate-Chip Ice Cream with Pirouette Cookie

Dinner Price \$27.00 + tax & gratuity

Lunch Price \$21.00 + tax & gratuity

Package Price \$41.00 + tax & gratuity

Four-Course Menu

Cream of Mushroom Soup
Romaine & Radicchio Salad with Dried Cranberries, Shaved Parmesan and Tarragon
Vinaigrette
Roasted Pork Tenderloin with Apples and Sherry Wine Sauce
Served with Garlic Mashed Potatoes and Zucchini Medley
Apple Cobbler with Vanilla Bean Ice Cream

Dinner Price \$33.00 + tax & gratuity

Lunch Price \$27.00 + tax & gratuity

Package Price \$47.00 + tax & gratuity

Five Course Menu

Butler Style Appetizers: Bruschetta and Swedish Meatballs
Roasted Butternut Squash Soup
Bibb Lettuce & Fennel Salad with Oranges, Fresh Mozzarella and Champagne Vinaigrette
Grilled Alaskan Salmon with Lemon-Dill Sauce and Grilled Chicken Breast Combo Plate
Served with Chive Mashed Potatoes and Broccoli Florets with Red Pepper
Poached Pear with Port-Wine Sauce and Cinnamon Ice Cream

Dinner Price \$41.00 + tax & gratuity

Lunch Price \$34.00 + tax & gratuity

Package Price \$55.00 + tax & gratuity

Five Course Grand Menu

Butler Style Shrimp Cocktail, Wild Mushroom Crostini,
Cheese Tray with Baby Swiss & Gouda
Potato-Leek Soup
Mixed Green Salad with Pears, Candied Walnuts, Blue Cheese
and Champagne Vinaigrette
Filet Mignon with Wild Mushroom Sauce
Served with Roasted Red Potatoes and Asparagus with Red Pepper
Tiramisu with Strawberry

Dinner Price \$61.00 + tax & gratuity

Lunch Price \$52.00 + tax & gratuity

Package Price \$75.00 + tax & gratuity

Family Style Menu

Choice of Two Meats for Lunch, Three Meats for Dinner:

Beef Pot Roast
Baked Ham with Maple-Raisin Glaze
Turkey with Gravy, Stuffing, and Cranberry Sauce
Grilled Chicken Breast with Lemon & Tarragon Cream Sauce
Stuffed Pork Loin with Apples & Onions

Choice of One Potato:

Roasted Sweet Potatoes
Roasted Red Potatoes with Rosemary
Au Gratin Potatoes
Chive Mashed Potatoes

Choice of One Vegetable:

Buttered Brussel Sprouts with Carrots
Baked Acorn Squash with Peas
French Green Beans with Garlic-Butter
Carrots, Parsnips & Broccoli Medley

Dessert

Assorted Cookies, Brownies, Mini Eclairs, Cream Puffs, and Mini Cheesecakes

Dinner Price \$31.00 + tax & gratuity

Lunch Price \$26.00 + tax & gratuity

Dinner Package Price \$46.00 + tax & gratuity

*All meals include salad with dressings bread & butter, coffee & tea, basic holiday centerpieces,
and basic colored napkins.*

Package Price includes 5 hours of Premium Package Bar.

Additional Beverages

Spiced and Spiked Apple Cider Punch

Apple Cider, Orange Juice, Ginger, and Rum
Garnished with Cloves, Cinnamon Sticks, and Oranges

\$60.00 per 2 Gallon Bowl

(\$45 for nonalcoholic)

Holiday Sangria

Sparkling Cider and Riesling Wine Garnished with Cranberries, Oranges, and Apples

\$60.00 per 2 Gallon Bowl

Spiked Eggnog

\$50.00 per 2 Gallon Bowl

(\$40 for nonalcoholic)

Additional Centerpieces

Red, White, or Burgundy Poinsettias

in Red, Green, or Gold Pots

6.5": \$12.00 per Table, 8" Poinsettias: \$24 .00 per Table

Glass Bowl, Floating Poinsettia Flower, and 3 Votives

\$6.00 per Table